

CLAIMS

1. A method of manufacturing a ready-to-eat cake or culinary preparation with an extended shelf life at ambient temperature, comprising the steps of:

5 selecting a plurality of ingredients having a low water content;
 preparing a base with said ingredients;
 foaming said base under inert gas pressure to achieve a desired volume and densité;
 packing said base in a container; and
 applying a vacuum before closing said container.

10 2. The method according to claim 1, further comprising the step of deaerating said base prior to said foaming step.

15 3. The method according to claim 2, in which said water content of said ingredients results in a base water activity value of between approximately 0.70 and 0.92.

 4. The method according to claim 3, in which said water activity value is 0.85, 0.90, or therebetween.

20 5. The method according to claim 2, further comprising the step of subjecting said base to a stabilisation treatment that destroys microbes.

 6. The method according to claim 5, in which said water content of said ingredients results in a base water activity value of between approximately 0.70 and 0.92.

25 7. The method according to claim 6, in which said water activity value is 0.85, 0.90, or therebetween.

30 8. The method according to claim 5, further comprising the step of subjecting said base to a pasteurisation treatment.

9. The method according to claim 8, in which said water content of said ingredients results in a base water activity value of between approximately 0.70 and 0.92.

10. The method according to claim 9, in which said water activity value is 0.85, 0.90, or therebetween.

11. The method according to claim 1, further comprising the step of subjecting said base to a stabilisation treatment that destroys microbes.

12. The method according to claim 11, in which said water content of said ingredients results in a base water activity value of between approximately 0.70 and 0.92.

13. The method according to claim 12, in which said water activity value is 0.85, 0.90, or therebetween.

14. The method according to claim 11, further comprising the step of subjecting said base to a pasteurisation treatment.

15. The method according to claim 14, in which said water content of said ingredients results in a base water activity value of between approximately 0.70 and 0.92.

16. The method according to claim 15, in which said water activity value is 0.85, 0.90, or therebetween.

17. The method according to claim 1, in which said water content of said ingredients results in a base water activity value of between approximately 0.70 and 0.92.

18. The method according to claim 17, in which said water activity value is 0.85, 0.90, or therebetween.

19. A ready-to-eat cake or culinary preparation made according to the method steps of claim 1.